DISHES AND THEIR ALLERGEN CONTENT – WASHINGBOROUGH HALL- AFTERNOON TEA MARCH 2025

Whilst we will always do our best to reduce the risk of CROSS-CONTAMINATION in our restaurant and other food service areas, we CANNOT

GUARANTEE that any of our dishes are free from allergens and therefore cannot accept any liability in this respect.

Guests with severe allergies are advised to assess their own level of risk and guests must understand they consume dishes at their own risk.

DISHES						Lupin Flour			MUSTARD			Real Provide American Ame American American Am American American A	6	Beer
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
HAM HOCK SABLÉ		1		✓			1		1					 Image: A start of the start of
RED ONION & THYME SAUSAGE ROLL		1		1			1							
BRIE & BACON		✓					✓							 Image: A start of the start of
GOATS CHEESE, PEPPER & ROCKET		1					1							
SMOKED SALMON, AVOCADO, CREAM CHEESE		1			1		1							
SCONES & RASPBERRY JAM		1		1			1							
PASSION FRUIT PATE DE FRUITS														
CHOCOLATE & PRALINE ÉCLAIR		1		1			1			1				
CARROT CAKE, CREAM CHEESE FROSTING		1		1			1							